

BAR BITES

Bar bites are a great way to start your night out or to have something to snack on while enjoying a drink

Masala Chips * (v)

Chips cooked in a selection
of Indian Spices

£3

Karobar Chicken Wings *

Spicy & Juicy Chicken Wings
Mint Yoghurt & Tikhi Chutney

£9

Poppadom * (v)

Crunchy, Savoury Indian Crackers
served with Chutney

£5

Pyaaaz Pakora * (v)

Spicy, crispy, Onion Fritters
served with Mint Chutney

£5

Kurkuri Bhindi * (v)

Crispy Fried Okra with Mint Churney

£6

Amritsari Fish *

Batter Fried Fish served with
Mint Yoghurt & Masala Fries

£6

SMALL PLATES

Enjoy a sharing style feast with our small plate ideas

Dahi Puri (v)

Crispy Puri, Creamy Yoghurt &
flavourful Chutneys

£6

Punjabi Samosa * (v)

Savoury Fried Pastry filled with
Potatoes, Peas & Spices

£5

Samosa Chaat * (v)

Crunched Samosa, Chickpeas,
Herb Yoghurt & Chutneys

£6

Paneer Bread Pakora * (v)

Indian Cheese & Bread Fritters

£5

Tamarind Glazed Pork Ribs, Parsnip Crisps *

Fall-off-the-bone Pork Ribs
in a Sweet & Sour Sauce

£9

Chilli Chicken *

Crispy & tender Chicken Bites tossed
in sweet tangy Chilli Sauce

£7

Desi Salad (v)

Sweet Peppers, Red Onion, Radish, Cherry Tomatoes
Leafy Greens, with a Tamarind Vinaigrette

£6

TANDOOR

These dishes are all characterised by their smoky flavour & their use of Yoghurt in the marinade

Tandoori Chicken Tikka

Spiced with Yoghurt &
Tandoori Masala

£8

Lamb Seekh Kebab

Minced Lamb Seasoned with
a Blend of Spices

£9

Tandoori Broccoli * (v)

Marinated Broccoli Florets
baked in a Tandoor

£7

Malai Paneer Tikka * (v)

Paneer, Cream & Spices.
Baked to Perfection

£8

Karobar Tandoori Platter

Combination of Tender &
Flavoursome Grilled Meats &
Vegetables

£19

BIRYANI

Basmati Rice layered over tender & succulent pieces of Meat or Vegetables, accompanied with the mesmerizing aromas of Spices, Herbs & Caramelized Onions, served with Raita

Awadi Lamb Biryani *

£15

Chicken Tikka Biryani *

£13

Jackfruit, Mushroom & Cranberry Biryani * (v)

£13

DESI TACOS

A choice of Fresh Phulka (Whole Wheat Tortilla) individually wrapped with variety of fillings & topped with Mint Chutney, Salad & Potato Latcha *

Jackfruit Pepper Fry (v)

A vegan delight that will blow your mind

£10

Pulled Masala Pork

Tender Pork in a
flavourful
Masala Sauce

£10

Chicken Chettinad

Aromatic dish,
originates from
South India

£10

PAO SLIDERS

Indian Sliders/Burgers are a popular street food in Mumbai, made with Pao (dinner rolls) & a variety of fillings. Served with Lettuce, Tomato, Mint Chutney & Masala Chips

Chicken Chettinad

£9

Amritsari Fish *

£9

Pulled Masala Pork *

£9

KATHI ROLL

A delicacy that originates from Bengal but is now popular across India. Parathas, Chilli Aioli, Mint Chutney with a choice of filling and served with Masala Chips

Chicken Roll *

£10

Paneer Roll * (v)

£10

CURRIES

Chicken Makhani

Chicken Tikka in a flavourful Tomato & Cashew Nut Gravy

£13

Railway Lamb *

Lamb Curry with Potatoes. A robust British-Indian dish

£14

Prawn Moilee *

A light & fragrant Coconut Prawn Curry from South India

£13

Matar Paneer * (v)

Smoky Tomato based Curry with soft Paneer & Garden Peas

£13

Aubergine Masala * (v)

Baked Aubergine in a rich, Onion & Tomato Masala Sauce

£12

Dal Tadka * (v)

The traditional Lentil Arhar & Moong delicacy, with Cumin & Tomatoes

£10

Bhindi Do Pyaza * (v)

Okra with a Onion & Tomato Gravy in Indian Spices garnished with Coriander & Ginger

£12

Channa Masala (v)

Aromatic Chickpea Curry

£10

Jeera Rice (v)

£4

Malabar Paratha (v)

£3

Methi Thepla (v)

£3

Sourdough Naan (v)

Garlic/Masala/Onion Seed

£4

DESSERTS

Sticky Toffee Pudding (v)

With Vanilla Ice Cream

£6

Chocolate Brownie (v)

With Vanilla Ice Cream

£6

Gulab Jamun (v)

With Vanilla Ice Cream

£6

Northern Bloc Ice Cream (v)

Chocolate Blood Orange (ve) / Strawberries & Cream / Ginger Caramel
Madagascan Bourbon Vanilla / Alphonso Mango & Passionfruit

£3.50

KIDS MENU

Here at KAROBAR younger guests are welcome to order from our main menu, just like the grown-ups

If you prefer to keep things simple we've put together this special menu with our younger guests in mind

Smaller portions, MILDLY SPICED, but just as nice

**Chicken
Tikka**
£6

**Fish
Fingers ***
£6

**Butter
Chicken**
£7

**Butter
Paneer**
£7

All served with a choice of Side:

Rice / Naan / Chips* / Salad



VEGAN MENU

Please notify your server if you are ordering from the Vegan menu

Pyaaaz Pakora

Spicy, crispy, Onion Fritters
served with Mint Chutney

£5

Tandoori Broccoli

Marinated Broccoli Florets
baked in a Tandoor

£7

Jackfruit, Mushroom & Cranberry Biryani

With Mint Chutney

£13

Dal Tadka

The traditional Lentil Arhar & Moong
delicacy with Cumin & Tomatoes

£10

Jeera Rice

£4

Malabar Paratha

£3

Kurkuri Bhindi

Crispy Fried Okra with Mint Chutney

£6

Jackfruit Pepper Fry Tacos

A vegan delight to blow your mind!

£10

Channa Masala

Aromatic Chickpea Curry

£10

Desi Salad

Sweet Peppers, Red Onion, Radish,
Cherry Tomatoes, Leafy Greens,
with a Tamarind Vinaigrette

£9

Please speak to your server regarding any dietary requirements. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. All our dishes are robustly spiced however some dishes can be made mild. Please speak to server for more information. Dishes marked with * are cooked using same cooking oils as shellfish, Gluten and other allergens. In some cases we can modify our dishes to remove fried ingredients

DRAUGHT BEER

PLEASE NOTE: this is a selection of the beers available from Kirkstall Brewery, please check our taps or ask staff for the full selection of what's currently pouring

Veltins, Erdinger, Brooklyn Pilsner, Guinness & Henry Weston's Cider on tap all year round, alongside seasonal specials from Sierra Nevada, Leeds Brewery, North Brewing Co. & Five Points. Plus occasional guests from other local breweries

CASK

THREE SWORDS - 4.5%

KIRKSTALL - Extra Pale Ale

Three American hop varieties are used in abundance to deliver a crisp, aromatic pale ale with clean & refreshing citrus-fruit flavours.

BLACK BAND - 5.5%

KIRKSTALL - Porter

This classic English Porter balances rich flavours of chocolate & coffee with a bitter toffee & malt loaf. A perfectly balanced dark beer.

BITTER - 3.8%

KIRKSTALL - Prize Ales Revival Series

Amber malt takes centre stage in this bitter, East Kent Golding adding a touch of forest fruits alongside a thirst-quenching bitterness.

DISSOLUTION - 5.0%

KIRKSTALL - Intensely Hopped IPA

A classic India Pale Ale, with resolute hoppy kick & lasting citrus flavour.

LEEDS PALE - 3.8%

LEEDS BREWERY - Refreshing Pale Ale

An easy drinking pale ale. Brewed using Yorkshire malts & Slovenian Bobek hops; this session beer is light & hoppy with delicate floral aromas & a well balanced finish.

KEG

VIRTUOUS - 4.5%

KIRKSTALL - Aromatic Session IPA (ve) (gf)

Session IPA using the holy trinity of American hops - Citra, Mosaic & Simcoe - flavours of tropical fruit, pine & citrus. Easy-drinking & well balanced but packed with flavour.

VIRTUOUS LOW ALCOHOL - 0.5%

KIRKSTALL - Low Alcohol IPA (ve) (gf)

The 0.5% version of our flagship beer Virtuous has the same great flavours of tropical fruit, pine & citrus from the hops Citra, Mosaic & Simcoe.

PILSNER - 4.0%

KIRKSTALL - Unfiltered Lager (ve) (gf)

Clean, crisp, unfiltered lager at a sessionable strength. Gentle flavours of grain & soft fruit with a dry finish.

JUDICIOUS - 4.8%

KIRKSTALL - Juicy Pale Ale (ve)

This soft, clean & highly-hopped juicy pale is bursting with flavours of pink grapefruit, pineapple, mango, lychee, passion fruit & peach, with a gentle hint of coconut.

KRIEK - 3.4%

KIRKSTALL - Cherry Beer (ve)

A medium-bodied & well-balanced fruit beer, rich with summer cherries, gentle sweetness & a smooth, dry finish. Brewed for us by Brouwerij Haacht in Belgium.

MANGO IPA - 5.5%

KIRKSTALL - Fruited Session IPA (ve)

Fresh, juicy mango adds exotic depth to this hazy IPA, hopped with Galaxy, Citra & Simcoe.

SPOKANE - 6.0%

KIRKSTALL - West Coast IPA (ve) (gf)

A prodigious West Coast IPA, retaining delectable drinkability. A subdued malt base allows the citrus, piney, resinous hop aroma to dazzle, before a clean & dry finish.

WINES

175ML / 250ML / BOTTLE (125ML ALSO AVAILABLE)

WHITE

Marqués de Alfamén, Chardonnay Macabeo

(Spain) 13%

Fresh, light white with lots of juicy melon and pineapple fruit

£5 / £8 / £22

La Piuma, Pecorino

(Italy) 12%

A dry white wine that has a lovely youthful aromatic nose: delicious

£5.50 / £8.50 / £24

Aimery, Sauvignon Blanc

(France) 12%

A grassy dry white wine with good acidity and a crisp finish

£6 / £9 / £26

Ponte, Pinot Grigio

(Italy) 12.5%

A crisp fruit white with a delightful, full and ripe aroma

£6 / £9 / £26

Peter & Peter, Zeller Riesling Feinherb

(Italy) 12%

Pure, youthful and citrusy on the nose with a refreshing palate that is just off dry

£6.50 / £9.50 / £27

Adega de Monção, Vinho Verde

(Portugal) 11%

Plenty of spritz, a pale greenish colour, lively fruit and refreshing acidity define this modern Vinho Verde

£7.50 / £10.50 / £30

Winzer Krems, Gruner Veltliner

(Austria) 12.5%

The exotic peach and nectarine aroma is followed by a fresh and dry palate

£8 / £11 / £32

Nature de Rouble, Domaine Azam, Picpoule de Pinet

(France) 12.5%

A dry and light bodied white wine that has a good balance of fruit and freshness (organic)

£9 / £12 / £34

Lawson's Dry Hills Inviniti, Sauvignon Blanc

(New Zealand) 12.5%

Fresh and zesty with ripe gooseberry fruit and a crisp finish. (Certified sustainable)

£9.50 / £12.50 / £35

La Chenaye, Marcel Martin, Sancerre

(France) 13.5%

A well structured dry white wine, with a stoney, leafy, green fruit aroma

£ - / £ - / £55

ORANGE

Domaine de La Baume Capucine

(France) 13%

Deep gold in colour, broad & intense on the nose with notes of ripe honeydew melon & candied peel

£8 / £11 / £32

FORTIFIED

Williams & Humbert, Pedro Ximenez 12yo Sherry

(Spain) 18%

Inky black with intense raisin, dried fig & fruitcake aromas & flavours

75ml Pour - £5
375ml Bottle - £23

RED

JP Azeitão, Tinto

(Portugal) 13.50%

This mid bodied red wine has a good intensity of dark fruit and some fleshy tannins

£5 / £8 / £22

Caliterra, Merlot Reserva

(Chile) 14%

A ripe, forward, mid-bodied, gently fruity merlot

£5.50 / £8.50 / £24

Flavium, Mencia Roble

(Spain) 13%

A mid bodied red with a decent grip of tannin and plenty of damsony fruit

£6 / £9 / £26

Bougrier, La Vallée Pinot Noir

(France) 12%

This red wine has an elegant soft style, combined with a delicate, raspberry fruit flavour

£7 / £10 / £28

Cantine San Marzano Vitti, Negroamaro

(Italy) 13.5%

A full bodied red wine that is piled high with rich ripe dark fruit

£8 / £11 / £32

Lafite Rothschild, Bodegas Caro Aruma, Malbec

(Argentina) 14.5%

Plenty of spritz, a pale greenish colour, lively fruit and refreshing acidity define this modern Vinho Verde

£10 / £13 / £36

Hancock & Hancock, Shiraz Grenache

(Australia) 14%

A massively intense and complex red wine that is full bodied and robustly tannic

£11 / £14 / £38

Saperavi, Schuhmann

(Georgia) 13%

A chunky red wine that has fleshy tannins but is perfumed on the nose

£ - / £ - / £42

Terre del Barolo

(Italy) 13%

This brick red wine has a complex, woody nose, with a lingering flavour of liquorice on the palate

£ - / £ - / £45

ROSÉ

Marqués de Alfamén, Garnacha Rosado

(Spain) 13.5%

A pure, light & fresh rosé that is dry whilst being almost peachy on the nose

£5 / £8 / £22

Bougrier, Rosé D'Anjou

(France) 11%

A refreshing, delicate rosé wine with a hint of cherries on the palate.

£6 / £9 / £25

Ravoire & Fils Chantrose, Côtes de Provence Rosé

(France) 12.5%

A classic French rosé: bone dry & light bodied with delicate red fruit

£9.50 / £12.50 / £35

SPARKLING & CHAMPAGNE

125ML / 20CL / 75CL

Terre del Doge, Prosecco Extra Dry

(Italy) 11%

Intensely sparkling with light, fresh, apple aromas. Not too dry on the palate

£6 / £8 / £28

Zimor, Prosecco Rosé

(Italy) 11%

Light, crisp & off-dry with plenty of delicious red fruit character

£6.50 / - / £32

Aimery, Crémant de Limoux Brut NV

(France) 12%

A fruity & fresh sparkling wine that has an excellent nose & off dry palate

£7.50 / - / £34

Aimery, Crémant de Limoux Rosé Brut NV

(France) 12.5%

This powerfully sparkling rosé has quite a complex aroma & an appealing dryish taste

£8.50 / - / £36

Bollinger, Special Cuvée Brut NV

(France) 14%

Stylish & concentrated with quite a weight of Pinot fruit on the palate

- / - / £80

Bollinger, Rosé Brut NV

(France) 12%

Generously fruity Rosé champagne with cherry flavours underpinned by hints of almond & fresh pastry

- / - / £95

SPRITZ

ALL £8.50

Aperol Spritz

Aperol, Prosecco, Soda. The OG

Elderflower Spritz

St Germain Elderflower Liqueur, Dry Vermouth, Lemon Juice & Soda

Rose Garden Spritz

Lanique Rose Spirit, Pink Vermouth, Lemon, Soda

Mango & Passion Fruit Mimosa

Passion Fruit Liqueur, Prosecco & Mango juice. Perfect whatever time of day!

£20 BOTTLES OF PROSECCO!

**ALL DAY SUN
4 - 7PM THURS & FRI**

COCKTAILS

HOUSE SPECIALS

ALL £9.50

Spiced Mango Daiquiri

White & Spiced Rums, Lime Juice, Mango Puree, Sugar, Chilli

Pineapple Mezcal Marg

Mezcal, Pineapple, Lime Juice & Agave Syrup, with or without a Salt Rim. Fruity, smokey & lil bit spicy!

Breakfast Margarita

Perfect anytime of day. Tequila, Grapefruit Liqueur, Orange & Lime Juices, Agave & Marmalade

Whiskey Ginger Sour

Blend of Bourbon & Ginger Liqueur, with Lemon Juice, & Spiced Cider Syrup. Apple Pie, but a bit sharper

Bakewell Sour

Cherry Heering, Amaretto & Lemon Juice. Dessert in a glass

Karobar-tini

Vanilla Vodka, Passion Fruit & Lime. With Prosecco on the side. Feeling a bit fruity?!

Ruby Tuesday

Vodka, Lychee Liqueur, Lime Juice, Rooh Afza, Pomegranate Juice. Sweet, sharp & floral

Mai Tai

Classic Trader Vic's recipe. Appleton Estate Golden Rum, Triple Sec, Orgeat & Lime Juice. A Tiki classic!

CLASSICS

ALL £9

Mojito

Rum, Mint, Lime, Sugar & Crushed Ice

Tommy's Margarita

Tequila, Lime & Agave Syrup. Served on the rocks with or without a Salt Rim

Negroni

Gin, Sweet Vermouth & Campari

Espresso Martini

North Star Espresso, Kahlua, Vodka & Sugar Syrup

Bloody Mary

Our twist on a classic - a large glug of Vodka, Tomato Juice seasoned with our own homemade Chilli Sauce, Henderson's Relish, Lemon Juice and our secret spice blend

Long Island Iced Tea

Vodka, Tequila, Rum, Triple Sec, Gin Lemon Juice & Pepsi

2 FOR £15 ON ALL COCKTAILS

Sun - Wed All Day
Thurs - Sat 9pm - close

Got a go-to that's not on the menu?

If we have the ingredients, we'll whip it up for you (within reason)

LOW & NO ALC

BEERS

Virtuous Low Alcohol (0.5%)
£2.95

Veltins Alkoholfrei (0.0%)
£3.50

Erdinger (<0.5%)
£3.75

Brooklyn Special Effects (0.4%)
£3.50

Guinness (0.0%)
£5

Old Mout Berries & Cherries (0.0%)
£3.80

WINES

Torres 'Natureo' Muscat
(Spain) 0.0%
Lush & intensely floral. Fruity aromas
£4.50 / £7 / £20

Wolf Blass Zero Shiraz
(Australia) 0.0%
Rich and sweet on the palate,
this Shiraz offers flavours of juicy
strawberries and plums underpinned
by soft coconut oak nuances
£4.50 / £7 / £20

Freixenet Sparkling White
(Italy) 0.0%
Refreshing tropical notes & elegant
citrus hints on the nose, with a lively
fruity & well-balanced acidity
£5 / £8 / £22

MOCKTAILS

£5 EACH

2 FOR £9
ALL DAY EVERY DAY

Peach Fuzz
Peach Puree, Lemon Juice, Fever-
Tree White Grape & Apricot Soda

Blood Orange Spritz
Grapefruit Juice, Sugar Syrup &
Fever-Tree Blood Orange Soda

**Raspberry & Mint
Lemonade**
Raspberry Jam, Fresh Mint,
Lemon Juice & Soda

Mango Iced Tea
Homemade Iced tea, Lemon
Juice, Mango puree

Alcohol Free G&T
Tanqueray 0.0% Gin, Fever-Tree
Tonic

PLEASE NOTE: this is a
selection of the Low & No
Alcohol options available from
Kirkstall Brewery. Please ask
staff for the full selection of
packaged beer and cider

SOFTS & MIXERS

Diet Pepsi / Pepsi Max Lemonade

Pint - £3.50 / Reg - £2.50

Fentimans

Dandelion & Burdock / Mandarin
& Seville Orange Jigger / Victorian
Lemonade / Rose Lemonade

£2.80

Eager Fruit Juice

Orange / Apple / Cranberry
Pineapple / Grapefruit
Pomegranate / Tomato

Pint - £3 / Reg - £2.50

HOT DRINKS

North Star Coffee: The Docks Blend

Double Espresso	£2.50
Americano	£2.50
Flat White	£3
Cappuccino	£3.50
Latte	£3.50
Hot Chocolate	£3.50

Yorkshire Tea

£2.50

Storm Tea

Green Tea / Peppermint / Earl
Grey / Sri Lankan Lemongrass &
Ginger

£2.50

Milk Alternatives available

Bottle Green

Elderflower / Soda

Pint - £1.50 / Reg - £1

Appletiser

£2.80

Canned Soft Drinks

Old Jamaica Ginger Beer / Ting

£2

Frobisher's Juice

Mango / Bumbleberry

£2.70

Fever-Tree

Indian Tonic / Light Tonic
Mediterranean Tonic / Ginger Ale
Elderflower tonic / Lemon Tonic
White Grape & Apricot Soda / Blood
Orange Soda / Pink Grapefruit

£2.20

Harrogate Water

330ML / 750ML

Still or Sparkling

£2 / £3.50

BAR SNACKS

Pipers Crisps £2

Dormen Nuts
Salted / Dry Roasted £2

Bacon / Scampi Fries £2

Pork Scratchings £2

Quavers £2

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